Proper Holding Temperatures
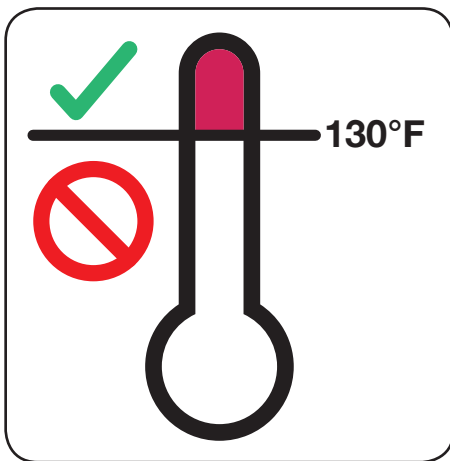
will ensure that Time/Temperature Control for Safety(TCS) foods are not in the temperature danger zone (between 45°F and 130°F) while food items are held for further preparation and/or consumption.
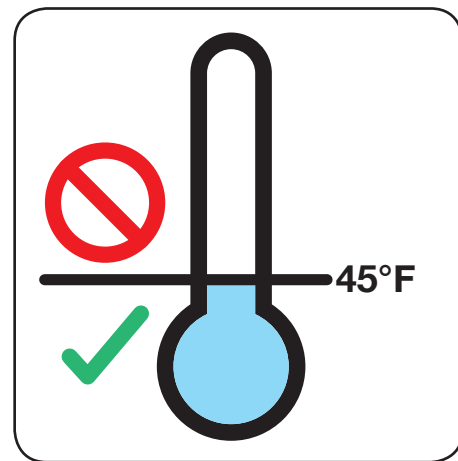
Remember!

Hot foods must be maintained at or above 130°F.

Cold foods must be maintained at or below 45°F.

Sample Holding Temperature Log

Associate: Carlos Garcia		Manager: Enrique Zapata		
Date: 06/09/2009				
Time	Type of Food	°F	Location	Corrective Action
9:00 am	raw chicken	39°F	Prep Cooler	
9:03 am	beef	37°F	Walk-In	
9:20 am	fish	41°F	2-Door Cooler	

Comments:

All refrigeration units were holding temperatures at or below 45°F. Hot holding equipment was observed holding temperatures at or above 130°F.

See Regulation 61-25 for complete requirements.

HOLDING TEMPERATURE LOG TEMPLATE

Associate:		Manager:		
Date:				
Time	**Type of Food**	**°F**	**Location**	**Corrective Action**

Comments: